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| **Apple Brown Betty**    Serves 24 tastes  Source: Aust. Women’s weekly, Sweet Old Fashioned Favourites | |
| **Ingredients**  8 Apples, peeled and grated  2 cups stale breadcrumbs  Zest from one lemon  Lemon Syrup  ¼ cup golden syrup  ¼ cup water  ½ cup brown sugar  Juice from one lemon  Butter for greasing | **Equipment**  Mixing bowls  Measuring spoons and cups  Chopping board  Peeler  Grater  Microplane – to zest lemon  Saucepan  6 large ramekins  Baking tray |
| * **What to do:** * Preheat oven to 170°C. * Make breadcrumbs from stale bread, using the food processor * Use butter to grease 6 large ramekins * Sprinkle a layer of breadcrumbs in the ramekins * Peel and grate apples, combine with lemon zest in a bowl * Spread a layer of apple over the breadcrumbs in the bottom of the ramekins * Sprinkle another layer of breadcrumbs, followed by another layer of apple and finish with a top layer of breadcrumbs * Make the lemon syrup by combining the golden syrup, water and sugar in a saucepan. Stir over a medium heat - without boiling until the sugar is dissolved, remove from heat and stir in lemon juice * Gently pour the syrup evenly over the prepared puddings * Place ramekins on a baking tray and bake in the oven for 25 minutes * Serve   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | |